



EOLO ROBLE

Navarra

TYPE: Roble **VARIETAL:** garnacha & cabernet **VINTAGE:** 2014
ALCOHOL: 14% **WINEMAKER:** Luis Pascual

WINEMAKING:

It is the balance between two modern varieties that complement each other to perfection as a result of the Cabernet's elegance, as well as the Garnacha's ripeness and sweet richness. The result is an avant-gardist wine, very much appreciated in the European market. Traditional, with separate fermentations to assure the creation of lively and cheerful wines. Poured into barrels once its 'coupage' is carried out, remaining casked from 4 to 6 months before its bottling.

TASTING NOTES

COLOUR: Deep cherry pigmentation.

AROMA: Fruity, brief vanilla hints, exposing its vinosity.

PALATE: Full-flavoured, refined,
young wine to be savoured thoroughly.

There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic, continental and Mediterranean climates.

THE REGION



THE WINERY

Historical and modern building

The winery Viña Valdorba is installed in a building of 1942, headquarters of the former Cooperative Winery Barasoain - Garinoain. Within its walls from stone and wood are several storage rooms, aging and bottling, with the latest technologies to provide the Eolo wines of quality that characterizes them.

"Viña Valdorba" is the winery we selected from this area: we work with them since 2005, it is a small family winery boutique in the heart of Navarra, based on Garnacha, very good Syrah and Cabernet, chosen majority for its winemaker, Luis Pascual, also because the winery is very modern but their way of making wine is very traditional, selected also because they are very familiar with the area, product possibilities, Syrah, Chardonnay, is ideal for small customers and because its quality

